



# ELIZABETH'S RESTAURANT

Established 1992

## ST PATRICKS DAY LUNCH

17 MARCH 2019

3 COURSES 26.50

### STARTERS

Crispy Prawns, Sweet Chilli sauce  
Goats Cheese Nuggets, Toasted Sesame Seeds, Beetroot Puree, Ginger Melba (v)  
Wild Mushroom & Truffle Risotto, Parmesan shavings  
Roast Breast of Pigeon, Game Jus, bed of spinach  
Confit Baby Beetroot Fritters, Balsamic Reduction

### MAINS

Braised Lamb stuffed with Prunes, Apricots & Tarragon, Cabbage & Bacon, Roast Potatoes  
21 Day Air Dried Roast Sirloin of Beef, Roast Potatoes, Yorkshire Pudding, all the trimmings  
Pan Fried Halibut Fillet, Prawns & White Wine Sauce, Herb Crushed Potatoes  
Pan Roasted Barbary Duck Breast, Winter Berry & Cherry Brandy Jus, Saute Potatoes  
Wild Mushroom & Sorrel Suet 'Faux' Pudding, Rich Madeira Gravy, Saute Potatoes (v)

SIDES 3.95 - Cauliflower Cheese

### DESSERTS

Apple Crumble, Whisky Custard  
Treacle Tart, Vanilla Ice Cream  
Conference Pear Poached in Cinnamon & Star Anise, Pear & Ginger Sorbet  
Dark & White Chocolate Mousse, Honey Twill, Mint, Chocolate Soil, Orange Sorbet  
Vanilla Crème Brûlée  
Mixed Sorbets

**GAME DISHES MAY CONTAIN SHOT - PLEASE BE CAREFUL**

*PLEASE ADVISE US IF YOU HAVE ANY DIETARY REQUIREMENTS*

***GOOD COOKING NEEDS TIME!***

***THE RESTAURANT CLOSSES AT 4PM***